

In the claims:

Please amend claim 1 as follows:

1. (currently amended): Method of production of goods based on meat which is distinguished by the embodiment of olive oil in substitution of animal fat, instead of the traditional use of animal fat or the use of ~~emulsion which~~ emulsions that consist of vegetable fat, water and milk proteins prepared in temperatures over 100 C° (in heat), comprising the following steps:

(a) Providing thin ~~Thin~~ meat of temperature 0 C° ~~is mixed~~ and mixing the thin meat with H2O of temperature -2 C°, salt, poli-phosphoric salts, preservatives, vegetable proteins, milk proteins and starch;

(b) Then, ~~insert~~ inserting the olive oil and ~~continue~~ continuing the mixture mixing with simultaneous application of vacuum for 3 min. and the ~~mixture~~ mixing stops when the temperature is 4 C°;

(c) Then transferring the mixture goes to filling machines where it is encased with simultaneous application of vacuum 1000 mBAR and is later pasteurized in 71 C°; and

(d) After the pasteurization, freezing the product ~~freezes~~ in freezing chambers up to 2 C°.

2. (previously presented): The method of claim 1 wherein the whole time of the process depends on the diameter of the final product and ranges from 1 to 3 hours.

3. (previously presented): Meat products containing olive oil, which are produced according to the method of claim 1.

4. (previously presented): Meat products containing olive oil, which are produced according to the method of claim 2.

Respectfully submitted,

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